

Model DBC30 BLAST CHILLER/SHOCK FREEZER User's Manual



For Service Information, call 1-888-673-4639

Please provide following information:

- Model number
- Serial number
- Part Description and number as shown in parts list.

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INTRODUCTION

You have just purchased the new Dinex Equipment. Please read this manual for helpful guidelines on how to use your Equipment. Should you have any questions concerning the Equipment, please call the Dinex Hotline at 1-888-673-4639 (Monday through Friday from 8 am to 5 pm, Eastern Standard Time).

The Model DBC30 Blast Chiller/Shock Freezer is used to rapidly chill cooked foods to temperatures suitable for refrigerated or frozen storage. It has a capacity of (3) 12" x 20" x 2-1/2" pans (not included). Model DBC30, in Chiller mode, is capable of lowering the core temperature of up to 30 lbs. of food from 160° F to 40° F within 90 minutes. In Shock Freeze mode it is capable of lowering the core temperature of up to 18 lbs. of food from 160° F to 0° F within 4 hours. Model DBC30 employs a high velocity flow of cooled air to assure even cooling of the entire load of food, and to quickly bring the food temperature through the danger zone in which bacteria multiply rapidly. This is done in accordance with HACCP, FDA and all state regulations.

CONTROLLER FEATURES

The electronic control system is solid state and is based on the latest microprocessor technology. The display is VFD Industrial Type. It displays 2 lines of 20 characters each and allows operator viewing from any angle. The display is programmed to show clear step-by-step instructions and operating data. The unit has built-in safety and self-diagnostic systems. The controller notifies the operator if various faults, as listed below, should occur:

- Faulty air temperature probe
- Faulty food temperature probe
- High air temperature (above 140° F)
- Low air temperature (below -35° F)
- High food temperature (above 180° F)
- Low food temperature (below 35° F)
- Excessively high pressure.

OPERATING MODES

The operator can choose from the following modes:

Automatic Mode

This is the preferred mode, in which the food probe is active and takes part in controlling the chilling or freezing processes. The cycle will never proceed to its next step until the food probe has reached its set breaking temperature. The operator needs only to insert the probe into the food. It is recommended that the operator remove the food when its temperature starts to flash and the display shows "Ready". The unit will automatically switch into holding mode (cavity air temperature between 35° F and 42° F) when the food has reached the end cycle programmed temperature.

Manual Mode

Operating time is set manually, by the operator, for the meal that has been chosen. Air temperature is controlled by the air probe. If the food probe has been inserted into the food it will provide temperature readouts only. The unit will automatically switch into the holding mode at the end of the cycle.

OPERATING CYCLES

The operator can choose from the following 2 operating cycles:

MODE	END FOOD TEMPERATURE	NOTES
Automatic	38° F To 40° F	Air temp. starts at 0°F, rises to 28°F to 35° F when food core temp. reaches 60°F
Manual	38° F To 40° F	For 1 hour air temperature is maintained between 0°F and 10°F and for another hour is maintained between 28°F and 35°F

NOTE: All Chill Cycles automatically go into HOLDING MODE when the selected food core temperature is reached and remain there until the operator stops the cycle.

ADDITIONAL CYCLES

MODE	USES	NOTES
Defrost	To defrost the evaporator, not the food.	Use when necessary.

INSTALLATION

WARNING: Read and carefully follow all of the instructions in this manual before you attempt to install this equipment.

NOTE: Any changes made to the equipment without authorization from the factory will void the warranty.

PREPARATION

- Check the integrity of the unit once it is unpacked
- Check to make sure the floor is level
- Check that the available power supply (Voltage, # of phases, Hz, Amps, max. fuse size) corresponds to the ratings on the nameplate and that correctly rated electrical protection is provided (VOLTAGE MUST BE WITHIN ± 5% FROM THE NAMEPLATE VALUE).

INSTALLATION

Dimensions

Overall dimensions are 25 1/4" left to right, 25 7/8" front to back, 34" height. With the door open 90° the front to back, distance is 48 3/4".

Location

Ambient air temperature should be no greater than 90°F to ensure the rated performance.

Do NOT install the unit near a heat source, in an area

exposed to direct sunlight, or in a closed area with high temperatures and insufficient air change.

Level the unit by rotating its adjustable feet, ensuring that the weight of the unit is off the legs when doing so.

Make certain that the unit is correctly leveled - correct functioning may be compromised if it is not.

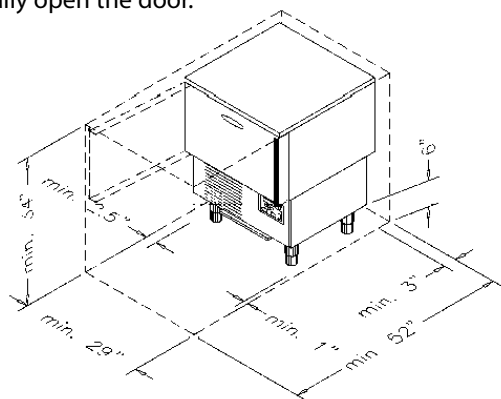
Mount the rails for the drain pan, using the screws sent with the unit. The mounting inserts are already in place under the unit. Slide the drain pan on the rails.

Plug the power supply cord into a proper outlet in accordance with the chart below.

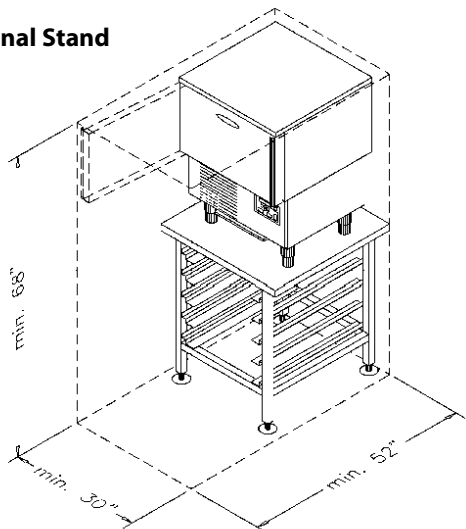
MODEL	VOLTAGE	HZ	HP	AMPS	NOTES
DBC30	120, 1 PH	60	1	10	5-15P

Spaces Around The Cabinet

- At least 1" clear space is required on the right side of the cabinet for air flow and service.
- At least 2.5" clear space is required on the left side of the cabinet for door opening and air flow.
- At least 3" clear space is required on the rear of the cabinet for optimum air flow.
- Enough space should be provided in front of the cabinet to fully open the door.



Optional Stand



USING THE DBC30 TECHNOLOGY

BLAST CHILLING

All cooked food rapidly loses its quality and aroma if it is not served promptly. Natural bacteria growth, the main reason why food becomes stale, takes place at an exponential rate between 140°F and 40°F. However lower temperatures have a hibernating effect that increases as the temperature drops, thereby gradually reducing bacterial activity until it stops altogether. Only fast reduction of the temperature at the product's core allows its initial characteristics to be maintained intact. The DBC30 blast chiller gets food through this high-risk temperature band rapidly, cooling the core of the product to 40°F within 90 minutes. This conserves food quality, color and aroma while increasing its storage life. After blast chilling, the food can be preserved at 38°F for up to 5 days.

SHOCK FREEZING

For storage over the medium-long term, food has to be shock frozen (to 0°F or below). Freezing means converting the water contained in food into crystals. Thanks to the high speed at which low temperature penetrates the food, the DBC30 shock freezer assures the formation of small crystals (micro-crystals) that do not damage the product in any way. Uncooked raw materials, semi-processed food and cooked food can be treated safely. When the food is thawed, no liquids, consistency, weight or aroma will be lost, and all its initial qualities will remain unchanged.

SOFT CHILL CYCLE

(160°F to 40°F)

This cycle is recommended for "delicate", light, thin products or small piece sizes, such as vegetables, creams, sweets, fish products and fried foods. Soft chilling lowers the food temperature quickly, but extremely delicately so as not to damage the outside of the food. This is the ideal cycle to chill any food quickly but delicately, even in haute cuisine.

HARD CHILL CYCLE

(160°F TO 40°F)

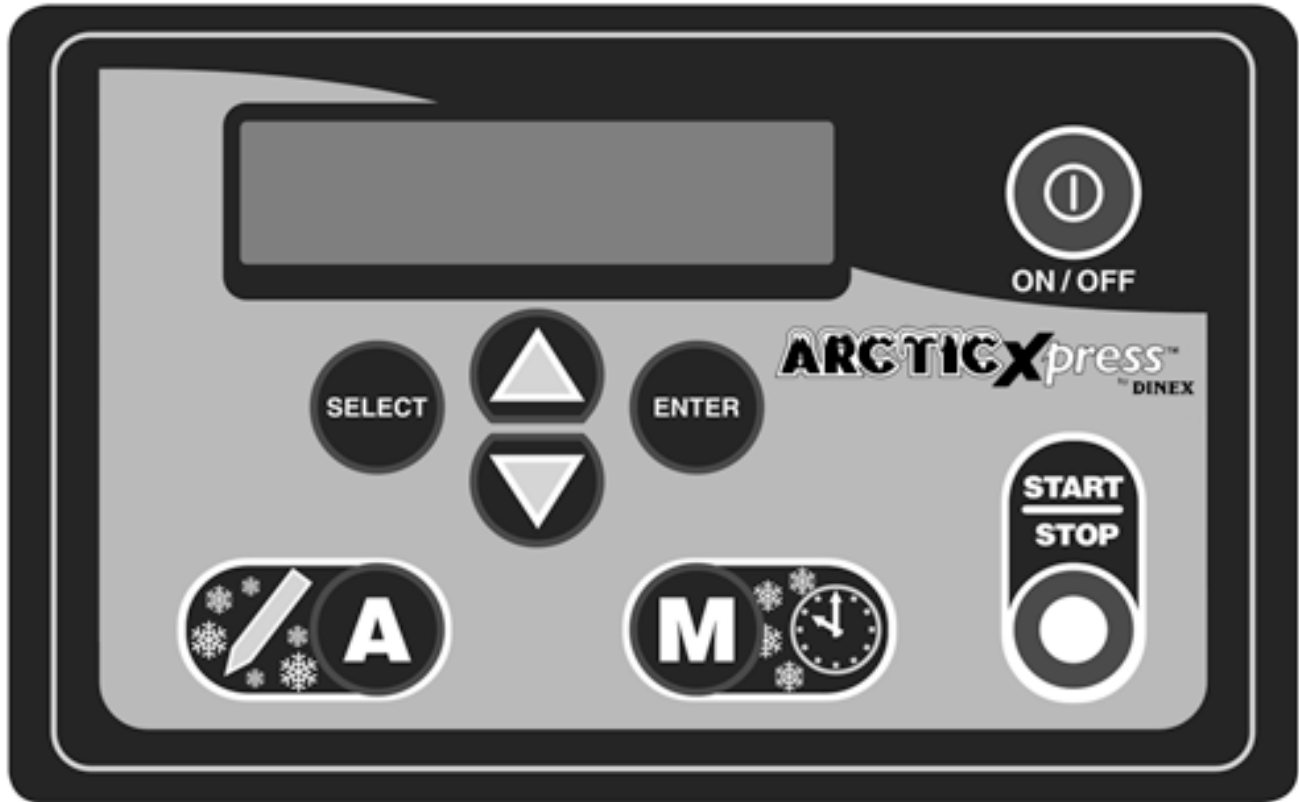
Hard chilling is suited for "dense" products and products with a high fat content, in large pieces or those products typically more difficult to chill. Careful chilling control ensures that the end temperature of 40°F is reached at the core of the product, with no danger of freezing and damaging the product, not even on its surface.

SHOCK FREEZE CYCLE

(160°F TO 0°F)

This cycle is recommended when you want to store food for several weeks or months, at temperatures below 0°F. Freezers are suited for storing ready frozen foods, but not for freezing them. During shock freezing, the liquids contained in the food are transformed into micro-crystals that do not harm the tissue structure. When the food is used and thawed, its quality will be excellent. It is especially suited for all semi-processed food and raw products.

FOR MODEL DBC30 BLAST CHILLER



KEYBOARD KEYS

ON/OFF

START/STOP

A – automatic cycle

M – manual cycle

UP, DOWN, SELECT, ENTER – programming keys

KEY COMBINATIONS

- Initial Programming state – to initially set the device
Press and hold “START/STOP” for 5 seconds
- Cycles programming state – to initially set A and M cycles
Press “ENTER” for 1 second
- Load default values
Press “DOWN” for 10 seconds
- Ready To Go state in order to start a cycle
Press “ON/OFF”
- Defrost
Press UP for 5 sec.

PROGRAMMING

1. INITIAL PROGRAMMING

NOTE: Initial programming is preset at the factory (the unit is configured as a blast chiller). Use this section only if changes are desired. If no changes are to be made, skip to Page 7.

(2. Programming the cycles).

- a. With the display reading "OFF", press  ("START/STOP") for 5 seconds.

OFF

- b. When entering initial programming state, the display will show for 3 seconds:

INITIAL PROGRAMMING

After 3 seconds – or if a key is pressed – the display will show:

ENTER PASSWORD

- c. Enter the default password by pressing, in order, the



and



keys.

ENTER PASSWORD

- d. If you do not wish to change the password, press



CHANGE PASSWORD?
NO

To change the default password, press  or 

for "YES" then press



The password will always be a combination of three of the four following keys:



("AUTO", "MANUAL", "UP", "DOWN").

Type the new password, then press



Be sure to remember the new password and keep a record of it in a safe place.

The high air alarm temperature should be left at 140 °F. However, if a change is desired:

HIGH AIR ALARM
140°F

140

Blinks

- e. To change the temperature, press



or



then press



The low air alarm temperature should be left at -35°F. However, if a change is desired:

LOW AIR ALARM
-35°F

-35

Blinks

- f. To change the temperature, press



or



then press



The high food alarm temperature should be left at 180 °F. However, to make a change:

g. To change the temperature, press  or 
then press .

HIGH FOOD ALARM
180°F

180
Blinks

The low food alarm temperature should be left at 35°F (blast chiller configuration).

However, to make a change:

h. To change the temperature, press  or 
then press .

LOW FOOD ALARM
35°F

35
Blinks

The unit is preprogrammed in the factory as a blast chiller.

To program the unit as a shock freezer, the low food alarm temperature should be set at -5 °F.

i. To change the defrost time, press  or 
then press .

DEFROST TIME
05 MIN

05
Blinks

The display will show for 2 seconds:

INITIAL PROGRAMMING
COMPLETE

After 3 seconds – or if a key is pressed – the display will enter “OFF” state:

OFF

! **NOTE:** At any time during programming  key can be used to return to the previous screen.
 key is used to confirm the settings and advance to the next screen.

2. PROGRAMMING THE CYCLES

a. With the display reading “OFF”, press and hold

 for 1 second.

OFF

b. Enter your password (see page 6), then press 

ENTER PASSWORD

When entering cycles programming state, the display will show.

PROGRAMMING MODE
CHOOSE CYCLE

AUTOMATIC CYCLE PARAMETERS PROGRAMMING (BLAST CHILLER MODE)

c. Press **A** to program the automatic mode.

**PROGRAMMING MODE
CHOOSE CYCLE**

The display will show for 3 seconds:

**PROGRAMMING MODE
AUTOMATIC CYCLE**

After 3 seconds – or if ENTER is pressed – the display will show:

d. To change the temperature, press  or 
then press **ENTER**.

**LOW AIR PART 1
0°F**

0
Blinks

e. To change the temperature, press  or 
then press **ENTER**.

**HIGH AIR PART 1
10°F**

10
Blinks

f. To change the temperature, press  or 
then press **ENTER**.

**BREAKING TEMPERATURE
60°F**

60
Blinks

g. To change the temperature, press  or 
then press **ENTER**.

**LOW AIR PART 2
28°F**

28
Blinks

h. To change the temperature, press  or 
then press **ENTER**.

**HIGH AIR PART 2
35°F**

35
Blinks

i. To change the temperature, press  or 
then press **ENTER**.

**FINAL FOOD TEMP
40°F**

40
Blinks

j. To change the temperature, press  or 
then press **ENTER**.

**HOLDING LOW TEMP
35°F**

35
Blinks

k. To change the temperature, press  or 
then press **ENTER**.

**HOLDING HIGH TEMP
42°F**

42
Blinks

The display will show:

**PROGRAMMING MODE
CHOOSE CYCLE**

MANUAL CYCLE PARAMETERS PROGRAMMING (BLAST CHILLER MODE)

l. Press **M** to program the manual mode.

**PROGRAMMING MODE
CHOOSE CYCLE**

The display will show for 3 seconds:

**PROGRAMMING MODE
MANUAL CYCLE**

After 3 seconds – or if ENTER is pressed – the display will show:

LOW AIR PART 1
0°F

0
Blinks

m. To change the temperature, press  or 
then press .

HIGH AIR PART 1
10°F

10
Blinks

n. To change the temperature, press  or 
then press .

TIME 1
H 01:00 MIN

01:00
Blinks

o. To change the time, press  or 
then press .

LOW AIR PART 2
28°F

28
Blinks

p. To change the temperature, press  or 
then press .

HIGH AIR PART 2
35°F

35
Blinks

q. To change the temperature, press  or 
then press .

TIME 2
H 01:00 MIN

01:00
Blinks

r. To change the time, press  or 
then press .

HOLDING LOW TEMP
35°F

35
Blinks

s. To change the temperature, press  or 
then press .

HOLDING HIGH TEMP.
42°F

42
Blinks

t. To change the temperature, press  or 
then press .

The display will show: then press .

PROGRAMMING MODE
CHOOSE CYCLE

3. PROGRAMMING THE UNIT AS A SHOCK FREEZER

The unit is programmed at the factory as a blast chiller. However it can be reprogrammed as a shock freezer.

To accomplish this, go to INITIAL PROGRAMMING on page 6, see step h and set the low food alarm temperature at -5 oF (all other parameters in the INITIAL PROGRAMMING will stay the same in shock freezer mode as in blast chiller mode). Then start CYCLE PROGRAMMING (steps a and b) as shown on page 7. The rest of CYCLE PROGRAMMING should be done as follows:

AUTOMATIC CYCLE PARAMETERS PROGRAMMING (SHOCK FREEZER MODE)

c. Press  to program the automatic mode.

PROGRAMMING MODE
CHOOSE CYCLE

The display will show for 3 seconds:

**PROGRAMMING MODE
AUTOMATIC CYCLE**

After 3 seconds – or if ENTER is pressed – the display will show:

d. Set the temperature at -25°F by pressing  or 
then press .

**LOW AIR PART 1
-25°F**

-25
Blinks

e. Set the temperature at -15°F by pressing  or 
then press .

**HIGH AIR PART 1
-15°F**

-15
Blinks

f. Set the temperature at 40°F by pressing  or 
then press .

**BREAKING TEMPERATURE
40°F**

40
Blinks

g. Set the temperature at -25°F by pressing  or 
then press .

**LOW AIR PART 2
-25°F**

-25
Blinks

h. Set the temperature at -15°F by pressing  or 
then press .

**HIGH AIR PART 2
-15°F**

-15
Blinks

i. Set the temperature at 0°F by pressing  or 
then press .

**FINAL FOOD TEMP
0°F**

0
Blinks

j. Set the temperature at -4°F by pressing  or 
then press .

**HOLDING LOW TEMP
-4°F**

-4
Blinks

k. Set the temperature at 3°F by pressing  or 
then press .

**HOLDING HIGH TEMP
3°F**

3 Blinks

The display will show:

**PROGRAMMING MODE
CHOOSE CYCLE**

MANUAL CYCLE PARAMETERS PROGRAMMING (SHOCK FREEZER MODE)

l. Press  to program the manual mode.

**PROGRAMMING MODE
CHOOSE CYCLE**

The display will show for 3 seconds:

**PROGRAMMING MODE
AUTOMATIC CYCLE**

After 3 seconds – or if ENTER is pressed – the display will show:

m. Set the temperature at -25°F by pressing  or 
then press .

**LOW AIR PART 1
-25°F**

-25
Blinks

n. Set the temperature at -15°F by pressing  or 
then press  .

HIGH AIR PART 1
-15°F

-15
Blinks

o. Set the time at 2 hours by pressing  or 
then press  .

TIME 1
H 02:00 MIN

02:00
Blinks

Press and hold  or  to increase or decrease the time in 30 minutes steps.

p. Set the temperature at -25°F by pressing  or 
then press  .

LOW AIR PART 2
-25°F

-25
Blinks

q. Set the temperature at -15°F by pressing  or 
then press  .

HIGH AIR PART 2
-15°F

-15
Blinks

r. Set the time at 2 hours by pressing  or 
then press  .

TIME 2
H 02:00 MIN

02:00
Blinks

s. Set the temperature at -4°F by pressing  or 
then press  .

HOLDING LOW TEMP
-4°F

-4
Blinks

t. Set the temperature at 3°F by pressing  or 
then press  .

HOLDING HIGH TEMP
3°F

3
Blinks

The display will show:

PROGRAMMING MODE
CHOOSE CYCLE

OPERATION

1. AUTOMATIC CYCLE

a. With the display reading "OFF", press the  ("ON/OFF") key.

OFF

b. To start the cycle, press  ("START/STOP") key,

CHOOSE CYCLE
AUTOMATIC

AUTOMATIC
Blinks

or  key to select **MANUAL** cycle. Then the display will show::

CHOOSE CYCLE
MANUAL

MANUAL
Blinks

Pressing  key will switch back to **AUTOMATIC** mode.

If no key is pressed for 5 minutes, the unit will switch to OFF state.

c. If after b. the  ("START/STOP") key was pressed,

the AUTOMATIC cycle will start.

The display will show:

alternating each 5 seconds with

AIR	75°F
FOOD	140°F

AUTOMATIC CYCLE
ELAPSED TIME 00:00

00:00

Will count up

The **AUTOMATIC** mode uses both the food probe and air probe temperatures to control the cycle. When the food temperature has reached the final setting of 40° F (in blast chiller mode, 0° F in shock freezer mode), the unit will automatically go into holding mode and a beep will sound for 5 seconds. The elapsed time and food temperature read-outs will blink.

The display will now show:

alternating with

alternating with

HOLDING CYCLE A
ELAPSED TIME 01:29

HOLDING

CYCLE A

Blinks

AIR	34°F
FOOD	40°F

AIR	34°F
FOOD	Ready

The operator can now end this cycle by pressing the  ("START/ STOP") key.

The display will now show:

CHOOSE CYCLE
AUTOMATIC

Press the  ("ON/OFF") key to enter OFF state.

2. MANUAL CYCLE

a. With the display reading "OFF", press the  ("ON/OFF") key.

OFF

Then the display will show:

CHOOSE CYCLE
AUTOMATIC

AUTOMATIC

Blinks

b. Press  key to select MANUAL cycle.

Then the display will show:

CHOOSE CYCLE
MANUAL

MANUAL

Blinks

Cycle time can be changed only in Programming mode. To change the programmed cycle time for any cycle see the instructions pages 7 to 11.

c. Press the  ("START/STOP") key to start the cycle.

The display will show:

alternating with

AIR	75°F
FOOD	140°F

MANUAL CYCLE
REMAINING TIME 01:59

01:59

Will count down

The **MANUAL** mode uses time and the air probe temperature to control the cycle. The default total time for a hard cycle is 120 minutes. After the 120 minutes the unit will automatically go into holding mode.

The display will now show:

alternating with

HOLDING CYCLE M
REMAINING TIME 00:00

HOLDING

CYCLE M

Blinks

AIR	34°F
FOOD	40°F

40°F

 Blinks

The operator can now end this cycle by pressing  ("START/ STOP").

The display will show now:

**CHOOSE CYCLE
MANUAL**

Press the  ("ON/OFF") key to enter OFF state.

3. DEFROST CYCLE

The defrost cycle runs the evaporator fan for 5 minutes with the door open.

a. To perform a defrost cycle, from OFF state press and hold  ("UP") key for 5 seconds.

OFF

If the door is not opened the display will show:

**DEFROST CYCLE
OPEN THE DOOR!**

b. Open the door.

If the door is open the display will show:

**DEFROST CYCLE
PRESS START**

c. Press the  ("START/STOP") key to start the defrost cycle.

The display will now show:

**DEFROST CYCLE
REMAINING TIME 04:59**

04::59

Will count
down to 00:00

After 5 minutes the display will show:
The controller will beep for a few seconds.

**DEFROST CYCLE
REMAINING TIME 00:00**

00::00

Blinks

! **NOTE:** To stop any cycle before it has finished,
press  ("START/STOP").

The controller will beep for a few seconds. If you still want to stop the cycle,
press  ("START/STOP") again. If you do NOT want to stop, do nothing
and the cycle will continue.

**UNIT IN PROCESS!
DO YOU WANT TO STOP?**

At any time during programming or operation, if  ("ON/OFF") key is pressed the unit will enter OFF state.

MAINTENANCE AND CLEANING

CLEANING THE CONDENSER

For correct and efficient operation of the blast chiller, it is necessary that the condenser be kept clean so that air can circulate around it freely and come into contact with the whole of its surface.



Figure 1

This operation (to be performed every 30 days, max.) can be accomplished using a brush (non-metallic) to remove all the dust and dirt from the condenser fins. Remove the finned grid to gain access to the condenser.

CLEANING THE STORAGE COMPARTMENT

Clean the inside of the storage compartment daily to avoid altering the taste and aroma of the food. Clean the inside, the grid supports and the grids with a mild detergent and then rinse thoroughly. The storage compartment and its internal components have been designed to aid all cleaning operations. Clean the outside surfaces regularly with a detergent for stainless steel and dry using a soft cloth. Always defrost the unit (see manual).

DO NOT USE ABRASIVES, SOLVENTS OR GLASS WOOL (Fig. 3).

Avoid using sharp implements and abrasives, especially when cleaning the evaporator (Fig. 2).

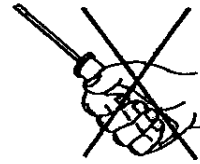


Figure 2

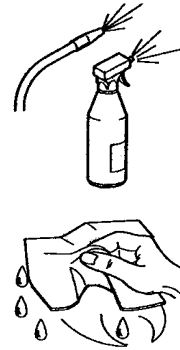
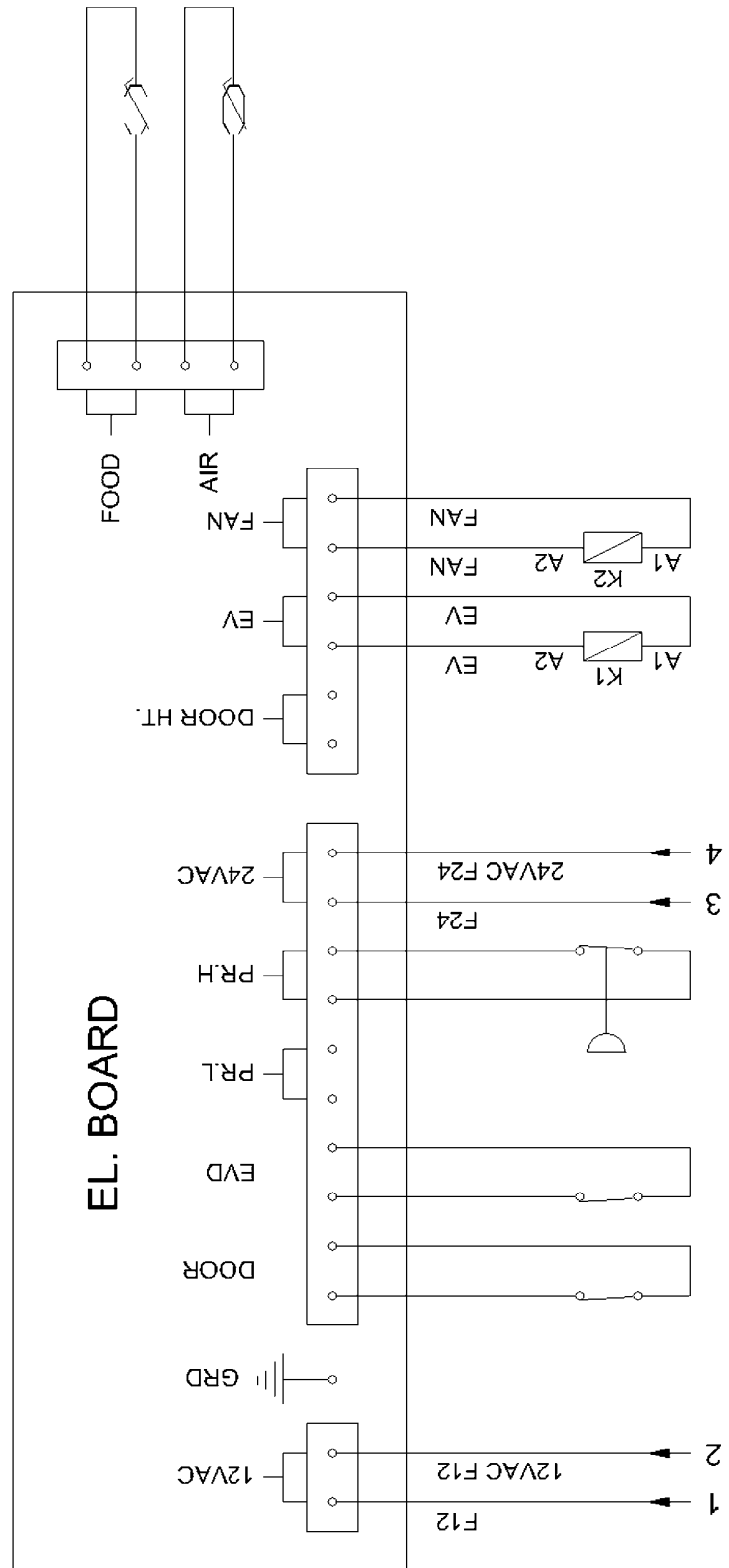


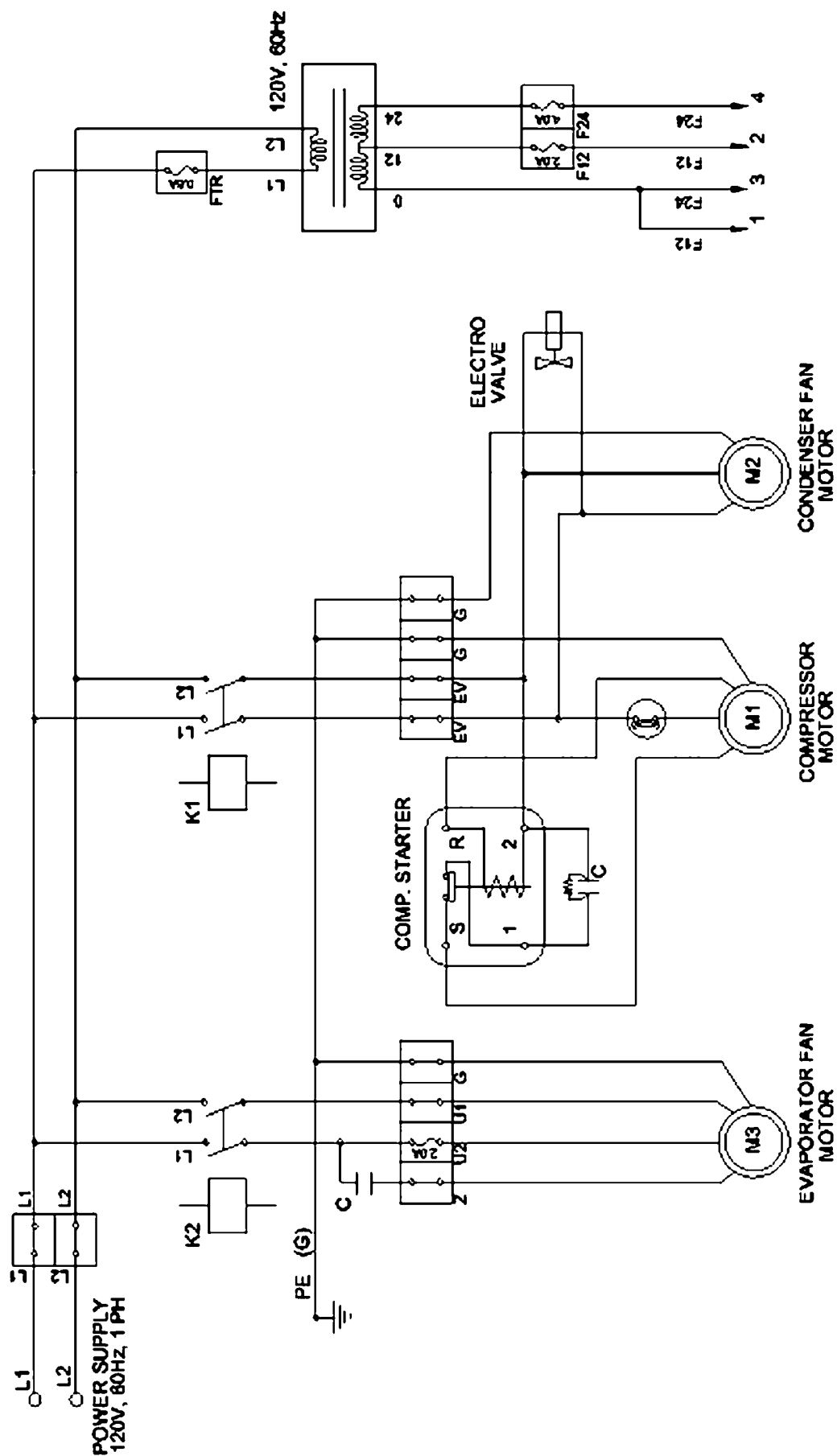
Figure 3

! NOTE: If additional refrigerant should be needed, be certain to use the correct type and amount as shown on the nameplate.

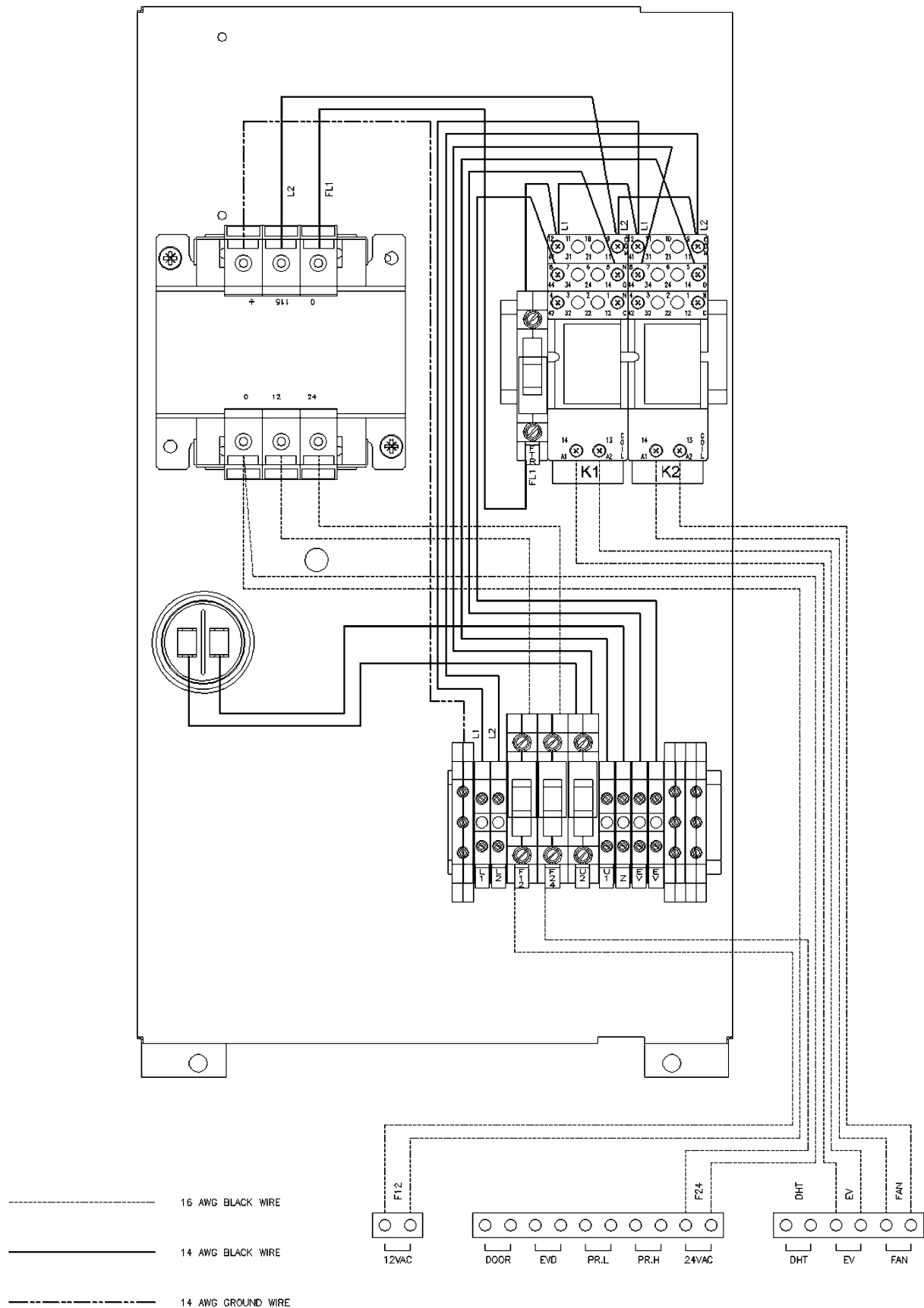
Electrical Wiring Schematic



Electrical Wiring Schematic



Electrical Wiring Schematic



PARTS LIST

Part Number	Description
AC 990100	Electronic Board AP3 (A)
AC 990108	Air Probe PT 100
AC 990176	Compressor Aspera (R404A Refrigerant)
AC 990124	Cond. Fan Motor
AC 990133	Evaporator Fan
AC 990137	Food Probe (Not Heated)
AC 990147	Magnetic Door Switch
AC 990150	Relay 10 A Finder
AC 990153	Solenoid
AC 990158	Transformer
AC 991018	Condenser
AC 991022	Evaporator
AC 991026	Expansion Valve
AC 991028	Filter Drier
AC 991030	High Pressure Switch
AC 991032	Liquid Receiver
AC 991036	Orifice 00
AC 991038	Sight Glass
AC 991041	Solenoid Valve EVR3
AC 993020	Door Gasket 23-3/4" x 14-1/2"
AC 993028	Drip Pan
AC 990191	Relay 30A Finder
AC 992087	Wire Shelf

DINEX® Warranty

These Warranties cover the following Dinex International, Inc. ("Dinex") equipment products (the "Warranted Products"):

- Rethermalization Equipment Products
- Induction Heating System Products (excluding Induction Bases covered under separate warranty)
- Milk Cooler Products
- Ice Cream Freezer Products
- Air Curtain Refrigerator Products
- Blast Chiller Products
- Hot/Cold Food Counter Products
- Plate, Rack and Tray Dispenser Products
- Plate Heater Products
- Base Heater Products
- Drying and Storage Rack Products
- Starter Station Products
- Conveyor Products
- Tray and Other Cart Products

Warranted Products also includes any other Equipment System Products identified on Dinex's website (www.dinex.com) from time to time.

Standard Warranty. Except as indicated otherwise below, Dinex warrants that the Warranted Products will be free from defects in title, material and workmanship under normal use and service and will perform substantially in accordance with Dinex's written technical specifications for the Warranted Products (as such specifications exist on the date the Warranted Products are shipped) (the "Product Specifications"). This warranty covers both parts and labor and is available only to end-users (the "Customers") that purchase the Warranted Products from Dinex or its authorized distributors. For the purpose of these warranties, a defect is determined by Dinex after its good faith investigation.

Dinex Software. In addition to the other warranties set forth herein, with respect to Dinex's licensed software, Dinex warrants that it has the right to license or sublicense the software to Customer for the purposes and subject to the terms and conditions set forth in Dinex's standard terms and conditions.

Supplies and Accessories. Dinex's warranty for its supplies and accessories that are shipped with Warranted Products is covered by a separate warranty statement, which is available at www.dinex.com.

Services. Dinex warrants that any service it provides to Customer will be performed by trained individuals in a workmanlike manner.

DURATION

Dinex provides a one year warranty for the Warranted Products. The warranty period begins on the date the Warranted Products are shipped to Customer. The warranty period for any Warranted Product or part furnished to correct a warranty failure will be the unexpired term of the warranty applicable to the repaired or replaced Warranted Product.

REMEDIES

If Customer promptly notifies Dinex of Customer's warranty claim and makes the Warranted Product available for service, Dinex will, at its option, either repair or replace (with new or exchange replacement parts) the non-conforming Warranted Product or parts of the Warranted Product. With respect to Dinex's licensed software, Dinex will, at its option, either correct the non-conformity or replace the applicable licensed software. Warranty service will be performed without charge from 8:00 a.m. to 5:00 p.m. EST, Monday-Friday, excluding Dinex holidays, and outside those hours at Dinex's then prevailing service rates and subject to the availability of personnel. With respect to Dinex's warranty for the services it provides to Customer, Customer's

exclusive remedy shall be the re-performance of the services by Dinex. The foregoing remedies are Customer's exclusive remedies and Dinex's sole liability for warranty claims under this warranty statement. This exclusive remedy shall not have failed of its essential purpose (as that term is used in the Uniform Commercial Code) as long as Dinex remains willing to repair or replace defective Warranted Products within a commercially reasonable time after being notified of Customer's warranty claim.

LIMITATIONS

THESE WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, EXPRESSED, IMPLIED OR STATUTORY. EXCEPT AS PROVIDED HEREIN, NO EXPRESS OR IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, QUIET ENJOYMENT, SYSTEM INTEGRATION AND DATA ACCURACY, WILL APPLY. THERE ARE NO WARRANTIES THAT EXTEND BEYOND THOSE DESCRIBED IN THIS DOCUMENT AND NO PRIOR STATEMENTS BY ANY OF DINEX'S REPRESENTATIVES SHALL MODIFY OR EXPAND THESE WARRANTIES. DINEX AND DINEX'S AFFILIATES AND REPRESENTATIVES SHALL HAVE NO LIABILITY TO CUSTOMER FOR (1) ANY SPECIAL, PUNITIVE, INCIDENTAL, INDIRECT OR CONSEQUENTIAL DAMAGES ARISING OUT OF OR IN CONNECTION WITH THE WARRANTED PRODUCTS, REGARDLESS OF WHETHER SUCH LIABILITY SHALL BE CLAIMED IN CONTRACT, TORT, EQUITY OR OTHERWISE, (2) ANY ASSISTANCE NOT REQUIRED UNDER DINEX'S QUOTATION OR (3) ANYTHING OCCURRING AFTER THE WARRANTY PERIOD ENDS.

DINEX'S STANDARD WARRANTIES ONLY APPLY TO END-USER-PURCHASERS LOCATED IN THE UNITED STATES AND CANADA. ANY SALE TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES AND CANADA WILL BE SUBJECT TO COMMERCIAL TERMS SPECIFICALLY AGREED BY DINEX AND THE END-USER PURCHASER. DINEX MAKES NO WARRANTY, EXPRESS OR IMPLIED, TO END-USER-PURCHASERS OUTSIDE THE UNITED STATES OR CANADA UNLESS OTHERWISE EXPRESSLY AGREED IN WRITING.

These warranties do not apply to, and Dinex shall not have any obligation to Customer hereunder with respect to, any warranty claim resulting from or arising out of: (i) normal wear and tear; (ii) damage caused by shipping or accident; (iii) damage caused by improper installation, repair or alteration not performed by Dinex; (iv) the use of the Warranted Product in combination with any software, tools, hardware, equipment, supplies, accessories or any other materials or services, not furnished by Dinex or recommended in writing by Dinex; (v) the use of the Warranted Product in a manner or environment, or for any purpose, for which Dinex did not design or license it, or inconsistent with Dinex's recommendations or instructions on use including, but not limited to, power supply requirements identified in Product Specifications; (vi) any alteration, modification or enhancement of the Warranted Product by Customer or any third party not authorized or approved in writing by Dinex; (vii) Warranted Product manufactured to meet customer specifications or designs; or (viii) any accessories or supplies or other equipment or products that may be delivered with the Warranted Product.

In addition, these warranties do not cover: (i) Any defect or deficiency (including failure to conform to Product Specifications) that results, in whole or in part, from any improper storage or handling, failure to maintain the Warranted Products in the manner described in any applicable instructions or specifications, inadequate back-up or virus protection or any cause external to the Warranted Products or beyond Dinex's reasonable control, including, but not limited to, power failure and failure to keep Customer's site clean and free of dust, sand and other particles or debris; (ii) the payment or reimbursement of any facility costs arising from repair or replacement of the Warranted Products; (iii) any adjustment, such as alignment, calibration, or other normal preventative maintenance required of Customer; and (iv) expendable supply items.

